

# Les Boissons

## VINS AU VERRE ~ BY THE GLASS

### PÉTILLANT 100ml

NV Doyard Blanc de Blancs Brut 100ml.....	Champagne	19.5.-
'15 Touraize Crémant du Jura Brut 100ml.....	Jura	16.-

### SHERRY & MADEIRA

Equipo Navazos 'En Rama' Fino 60ml.....	Jerez, Spain	9.5.-
Justino's Madeira 10 Year Old 60ml.....	Portugal	16.-

### BLANC

'17 Koerner 'Watervale' Riesling.....	Clare Valley	13.5.-
'14 Lapeyre 'Evidencia' Petit Manseng Blend.....	South West	16.5.-
'17 Ephemera Sauvignon.....	Upper Yarra	12.5.-
'15 Philippe Collote Bourgogne Blanc Chardonnay.....	Burgundy	14.-
'15 Cobaw Ridge Chardonnay.....	Macedon	20.-

### ROSÉ & CHILLED RED

'16 Les Fouques Côtes de Provence Gren. blend.....	Provence	13.5.-
'17 Sam Vinciullo 'Red/White' Merlot/Semillon.....	Marg River	15.5.-

### ROUGE

'17 Monopole Pinot Noir.....	Lower Yarra	14.-
'14 Les Cailloux du Paradis 'Racines'.....	Loire	16.5.-
'16 Clos de Bagatelle Gren. Blend.....	St Chinian	15.5.-
'16 Syrahmi 'Demi' Shiraz.....	Heathcote	12.5.-
'16 Olek Bondonio Barbera d'Alba.....	Piedmont	19.5.-

### APÉRITIFS

Floc de Gascogne Blanc 60ml.....	11.-
Henri Bardouin Pastis 30ml.....	10.-
Rin Quin Quin à la Pêche 45ml.....	10.-
Gentiane de Lure & tonic ~ Provençal mountain bitters & tonic.....	12.-
Animus Macedon dry gin, Strangelove tonic & rosemary.....	16.-

### VERMOUTH

Cocchi Americano 45ml.....	11.-
Chinati Vergano 45ml.....	16.-
Dolin Blanc De Chambéry 45ml.....	10.-
Maidenii Sweet 45ml.....	10.5.-

### COCKTAILS

Sours ~ Aperol, Bonal, Gentiane.....	22.5.-
Elderflower Collins ~ Gin, St Germain & lemon.....	18.-
The Side Car ~ Cognac, Cointreau & lemon.....	20.5.-
Vieux Carré ~ Bourbon, Cognac & Sweet Vermouth.....	26.-

### BEER

Liberty 'Halo' Pilsener ~ 5.0%.....	11.5.-
McKay Lager ~ 4.5%.....	9.5.-
Kaiju 'Krush' Tropical Pale Ale ~ 4.7%.....	10.-
Boatrocker Saison du Bateau ~ 6.4%.....	11.-
Gavroche Sur Lie Red Ale ~ 8.5%.....	15.-
Moo Brew Dark Ale ~ 5.0%.....	12.5.-
Coopers Premium Light ~ 2.9%.....	6.5.-

### SWEET WINES 60 ML

'08 Jolly Ferriol Muscat de Rivesaltes.....	Roussillon	11.-
NV Espelt 'Airam' Grenache.....	Emporda	14.-
NV Chinati Vergano Chinato.....	Piedmont	16.5.-

# La Carte

## TO BEGIN

Marinated olives, house-made pickles.....	8.5.-
Garfish toast, pickled onion & smoked garlic.....	7.5.-ea
School prawns & padron peppers.....	11.-
Pickled mussels, light rye & Pernod.....	16.-
Oysters	
~ Natural or with Horseradish & Bottarga.....	4.5.-ea
Saloon Caviar Selection ~ served with warm potato blini	
~ Rossini Sturgeon Caviar (10g).....	75/80/85.-
~ Yarra Valley Salmon Caviar (30g).....	28.-
~ Yarra Valley Rainbow Trout Caviar (30g).....	24.-

## TO CONTINUE

House made charcuterie plate.....	18/29.-
Black pudding, soured cream & onion.....	19.-
Whipped cod roe, warm potato & horseradish blini.....	24.-
Burrata, eggplant, chilli & hazelnut.....	23.-
French Saloon steak tartare.....	21.-
Lightly cured Kingfish, white peach & green tomato.....	20.-
Heritage tomato & summer melon.....	18.-

### Steak ~ Biftek

Our selection includes grass, grain & biodynamically raised animals from Tasmania & Victoria. Dry-aged in the traditional manner and hand cut daily by our butcher.

700g Dry-aged Cape Grim 'Côte de bœuf'.....	82.-
Steak frites, Roquefort butter.....	39.-

## AND MORE

Roasted free range chicken, smoked bacon & sweet corn.....	37/72.-
Hapuku fillet, sauce vierge & roasted fennel.....	41.-
Breaded pork cutlet, radicchio & green olive.....	41.-

## ON THE SIDE

Gem lettuce & buttermilk dressing.....	11.-
Hand cut chips.....	11.-
Runner beans, buffalo ricotta & pine nuts.....	12.-

## CHEESE

Housing an array of the finest seasonal farmhouses cheeses from both Europe & Australia, our talented cheesemongers at Spring Street Cheese Cellar mature wheels until they are perfect and ready to eat.

Délice des Crémiers, Burgundy, France ~ 50g.....	16.-
Holy Goat, Sutton Grange, Victoria ~ 50g.....	15.-
Persillé de Chèvre, Ile-de-France, France ~ 50g.....	16.-
Tomme de Chèvre, Pyrénées-Atlantique, France ~ 50g.....	16.-
Gouda presidium 2 years, Leiden, Netherlands ~ 50g.....	16.-
Selection of three 75g / five 125g.....	25/35.-

## DESSERT

Cherries, dark chocolate & coconut.....	14.5.-
Gelato coupe.....	12.-
Crème caramel.....	14.5.-
Today's fruit tart, clotted cream.....	14.5.-
Madeleine filled with salted caramel (12 minutes).....	4.-

## COGNAC, ARMAGNAC, CALVADOS & GRAPPA

80 Jean Grosperin Cognac Grande Champagne.....	40.-
Courvoisier VS Cognac.....	11.-
79 Delord Frères Armagnac.....	20.-
Roger Groult Calvados Pays.....	12.-
Capovilla Ribolla Gravner Grappa.....	26.-



Please note, all credit card payments will incur a processing fee of up to 1.8%  
\* An additional 15% surcharge is applied on Sundays & Public Holidays